

FRIED APPLE PIE

YIELD: 100 Portions			EACH PORTION: 1 Pie		
TEMPERATURE: 350°F. Deep Fat					
INGREDIENTS	WEIGHTS	MEASURES		METHOD	
PIE CRUST: Flour, wheat, general purpose, sifted Milk, nonfat, dry. . . . Baking powder. Salt.	5 lb. . . . 5 oz. . . . 3 oz. . . . 2 oz. . . .	2 1/4 gal 1 1/8 cups 6 2/3 tbsp 3 tbsp.	1. Sift together flour, milk, baking powder, and salt into mixer bowl.	
Shortening.	1 lb 4 oz	3 cups.		
Water.	5 1/2 cups		3. Add water; mix at low speed only enough to form soft dough. 4. On lightly floured board, roll dough into a rectangular sheet, about 1/8 inch thick. Cut into 6 circles.

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
FILLING: Pie filling, apple, prepared	14 lb. . .	2-No. 10 cn	5. Place ¹ / ₄ cup (2 oz–1-No. 16 scoop) filling in center of each circle. Wash edges of each circle with water. Fold over to form a half circle; seal edges with a fork. 6. Fry pies, a few at a time, 2 minutes on one side; turn and fry 2 minutes on other side or until golden brown. Drain on absorbent paper.

NOTE: 1. In Step 5, a No. 10 cn may be used to cut out circles or dough may be weighed in 1¹/₂ oz portions and rolled into 6 inch circles, ¹/₈-inch thick.
 2. Pie crust mix may be used. Omit Steps 1 through 3. Use 6 lb 14 oz pie crust mix. Follow manufacturer's directions for mixing. Follow Steps 4 through 6.

VARIATIONS

1. FRIED LEMON PIE: Follow Steps 1 through 4. In Step 5, use 14 lb (2-No. 10 cn) canned prepared lemon pie filling. Follow Step 6.
2. FRIED CHERRY PIE: Follow Steps 1 through 4. In Step 5, use 14 lb (2-No. 10 cn) canned prepared cherry pie filling. Follow Step 6.
3. FRIED PEACH PIE: Follow Steps 1 through 4. In Step 5, use 14 lb (2-No. 10 cn) canned prepared peach pie filling. Follow Step 6.
4. FRIED BLUEBERRY PIE: Omit Steps 1 through 4. In Step 5, use 14 lb (2-No. 10 cn) canned prepared blueberry pie filling. Follow Step 6.